

The Manufacturing Confectioner

Editorial Index

January through December 1970

Listing by subject

AACT Calendar

Jan., p. 70
Feb., p. 70
March, p. 62
April, p. 86
May, p. 69
Oct., p. 82
Nov., p. 69
Dec., p. 58

Association news, conventions previews, reports

NCWA Western Convention preview, Feb., p. 40
Western Candy Conference preview, Feb., p. 62
Events and papers to be presented at the 24th Annual PMCA Production Conference, Feb., p. 64
Preview of 1970 NCA Convention and Exposition, March, p. 32
Speakers for 1970 PMCA Production Conference, March, p. 40
Highlights of the 1970 NCA Convention, July, p. 32
C. M. "Mac" McMillan retires as head of NCWA, Aug., p. 40
RCI Annual Meeting Review, Aug., p. 49
Review of the 25th Annual NCWA Convention & Show, Sept., p. 60

Candy and the Law

By S. John Insalata

The little man who wasn't there—those third party contracts, Jan., p. 18
Can you reach your supplier through the courts, March, p. 27
The Uniform Commercial Code and "Sweets" contracts, April, p. 19
Union contracts mean what they say, May, p. 21
Out-of-town candymen pay the freight, June, p. 22
Delaney Clause discussed, July, p. 22

Liquor is quicker—to get you into legal trouble, Aug., p. 30
Purchase of candy company can lead to labor trouble, Sept., p. 22
Your candy promotion check list, Oct., p. 22
Sense over psychology, Nov., p. 18

Candy Clinic

Holiday packages; hard candies, Jan., p. 51
Chewy candies; caramels; brittles, Feb., p. 57
Assorted chocolates up to \$1.50; miscellaneous items, March, p. 53
\$1.55 and up chocolates, April, p. 49
Easter candies; chewing gums; cordial cherries, May, p. 55
Bar goods; coated and uncoated, June, p. 93
Marshmallows and fudge, Aug., p. 53
Summer candies, Sept., p. 53
Salted nuts; gums and jellies, Oct., p. 63
Imported candies and miscellaneous, Nov., p. 53
Best packages and items of each type considered during the year, Dec., p. 25

Cocoa and Chocolate

Review of trends in cocoa import and consumption since 1963, By Jan Little, Feb., p. 44
Aiming for perfection in chocolate coatings through improved methods of tempering, enrobing and cooling, By L. Russell Cook, April, p. 37
Newest methods of processing chocolate products, By Andrew Szegvardi, May, p. 38
New developments in chocolate and confectionery in Europe, By Bryan D. Powell, June, p. 46
Use of polyglycerol polyricinoleate in chocolate, By H. F. Bamford, K. J. Gardner, G. R. Howat and A. F. Thomson, July, p. 36
International Office of Cocoa and Chocolate research progress report, July, p. 36

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Editorial Index

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Listing by subject

AACT Calendar

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Feb., p. 70
March, p. 62
April, p. 86
May, p. 69
Oct., p. 82
Nov., p. 69
Dec., p. 58

Association news, conventions previews, reports

NCWA Western Convention preview, Feb., p. 40
Western Candy Conference preview, Feb., p. 62
Events and papers to be presented at the 24th Annual PMCA Production Conference, Feb., p. 64
Preview of 1970 NCA Convention and Exposition, March, p. 32
Speakers for 1970 PMCA Production Conference, March, p. 40
Highlights of the 1970 NCA Convention, July, p. 32
C. M. "Mac" McMillan retires as head of NCWA, Aug., p. 40
RCI Annual Meeting Review, Aug., p. 49
Review of the 25th Annual NCWA Convention & Show, Sept., p. 60

Candy and the Law

By S. John Insalata

The little man who wasn't there—those third party contracts, Jan., p. 18
Can you reach your supplier through the courts, March, p. 27
The Uniform Commercial Code and "Sweets" contracts, April, p. 19
Union contracts mean what they say, May, p. 21
Out-of-town candymen pay the freight, June, p. 22
Delaney Clause discussed, July, p. 22

Liquor is quicker—to get you into legal trouble, Aug., p. 30
Purchase of candy company can lead to labor trouble, Sept., p. 22
Your candy promotion check list, Oct., p. 22
Sense over psychology, Nov., p. 18

Candy Clinic

Holiday packages; hard candies, Jan., p. 51
Chewy candies; caramels; brittles, Feb., p. 57
Assorted chocolates up to \$1.50; miscellaneous items, March, p. 53
\$1.55 and up chocolates, April, p. 49
Easter candies; chewing gums; cordial cherries, May, p. 55
Bar goods; coated and uncoated, June, p. 93
Marshmallows and fudge, Aug., p. 53
Summer candies, Sept., p. 53
Salted nuts; gums and jellies, Oct., p. 63
Imported candies and miscellaneous, Nov., p. 53
Best packages and items of each type considered during the year, Dec., p. 25

Cocoa and Chocolate

Review of trends in cocoa import and consumption since 1963, By Jan Little, Feb., p. 44
Aiming for perfection in chocolate coatings through improved methods of tempering, enrobing and cooling, By L. Russell Cook, April, p. 37
Newest methods of processing chocolate products, By Andrew Szegvardi, May, p. 38
New developments in chocolate and confectionery in Europe, By Bryan D. Powell, June, p. 46
Use of polyglycerol polyricinoleate in chocolate, By H. F. Bamford, K. J. Gardner, G. R. Howat and A. F. Thomson, July, p. 36
International Office of Cocoa and Chocolate research progress report, July, p. 36

Pressing of cacao, By William S. Carver and C. D. Meylan, August, p. 42
 Chocolate Manufacturers Association promotion continues, Aug., p. 66
 Report of CMA delegation to West Africa, Oct., p. 40
 Cocoa Industries, Ltd. Oba processing plant in Nigeria, Nov., p. 27
 Report on the 1970 Codex meeting, By Dr. Alan Thomas, Nov., p. 44

Financial Highlights

By Bert Kane Braun

Jan., p. 21
 Feb., p. 26
 March, p. 20
 April, p. 20
 May, p. 24
 June, p. 28
 July, p. 18
 Aug., p. 24
 Sept., p. 18
 Oct., p. 27
 Nov., p. 20

Ingredients

Coconut: low cost, high versatility, By Max E. Ruehrmund, Jan. p. 66
 Use of some less common nuts in candy, By Dr. J. G. Woodroof, Aug., p. 37
 Seminar on the nut market, Aug., p. 47
 The cashew industry in Africa, Sept., p. 27
 Production and use of hard butter coatings, By William Hanks, Sept., p. 30
 Influence of emulsifiers on toffee, chocolate and coatings, By K. Stistrup, Oct., p. 35
 Functional chemistry of milk products in candy and chocolate manufacture, By J. E. Kinsella, Oct., p. 45
 New survey to provide vital information on flavoring in certain types of candy, By Peter Barton Hutt, Nov., p. 46

International trade

Italy's candy export is increasing, By J. B. Parker, Jan., p. 66
 U.S. manufacturers may lose trade unless metric system is adopted, By Arthur Sanders, Feb., p. 41
 West German candy manufacturers promote their products, Aug., p. 73

Management

Communication is important factor in smooth manufacturing operation, By William F. Keefe, Feb., p. 36
 Treatment of waste water: Case study of Lucy Ellen Candy's program, By C. Dean Harshman, Sept., p. 40

Marketing

Thos. D. Richardson packs for institutional buyers, Feb., p. 34
 Fanny Farmer, Nestle win POPAI Awards, Feb., p. 72
 MC survey of wholesalers on preference in prepricing, August, p. 33

Microbiology

Study of salmonellae survival in milk chocolate, By Judith C. Barrile, J. F. Cone and Dr. P. G. Keeney, Sept., p. 34
 Report on research into rapid detection of the presence of Salmonella, By E. M. Foster, J. M. Goepfert and R. H. Diebel, Oct., p. 57

Packaging

Testing methodology for packaging materials, By Robert P. Allen, May, p. 29
 Powers Candy and Nut Company saves money with special printing, May, p. 46
 Vacuum formed plastic packages, Nov., p. 34

Pennsylvania Manufacturing Confectioners Association

24 year index of papers presented at PMCA Production Conferences, April, p. 60
 Testing methodology for packaging materials, by Robert P. Allen, May, p. 29
 Newest methods of processing chocolate products, By Andrew Szegvardi, May, p. 34
 A new process for continuous melting of crystalline sugar and its practical application in research and product development, By H. J. Von Drachenfels, May, p. 38
 Report of PMCA Research, By Arthur S. Graham, June, p. 44
 New developments in Chocolate and confectionery in Europe, By Bryan D. Powell, June, p. 46
 Flavor of milk caramel as affected by composition, By P. G. Keeney, June, p. 54
 Enrobing and cooling innovations, By Gerhard Ridderbusch, June, p. 65
 Phase behavior of fats in confectionery coatings, By Fred Paulicka, June, p. 73
 Application of basic research principles to the development of improved dehydrated milk products, By M. J. Pallansch, June, p. 80
 Picture review of the 24th Annual Production Conference of PMCA, June, p. 112

Production

Modernization and expansion keep Peter Paul's sales growing, Jan., p. 29
 New system of handling coatings at Fannie May, By S. E. Allured, Jan., p. 35
 R. M. Palmer: Originality in chocolate moulding, March, p. 29
 Phoenix Candy Company expands production and warehousing, April, p. 29
 Cooperation builds a Conslab system, By Slavco Petriv, July, p. 25
 Pressing of cacao, By William S. Carver and C. D. Meylan, Aug., p. 42
 Hollywood Brands accepts the challenge of "consumerism", Oct., p. 31
 Recipes and procedures for automatic lozenge production, By A. Slawatycki, Nov., p. 31
 Manufacture of licorice, By D. B. Battlebury, Dec., p. 33

Technology

The shelf-life of high boilings: Part V, By Sidney H. Cakebread, Jan., p. 42

Determining recipes for hard boilings through analysis: I, By Sidney H. Cakebread, March, p. 36
 Determining recipes for high boilings: II, By Sidney H. Cakebread, April, p. 32
 Deducing recipes: High boilings containing milk, By Sidney H. Cakebread, May, p. 48
 Chemistry of grained confections: I, By Sidney H. Cakebread, Nov., p. 36
 Chemistry of grained confections: II, By Sidney H. Cakebread, Dec., p.
 Use of Gas Liquid Chromatography in candy laboratories: Part I, By Derek McManus, Feb., p. 31
 GLC in analysis of confectionery fats and oils: Part II, By Derek McManus, March, p. 34
 Analysis of candy flavor by GLC: Part III, By Derek McManus, April, p. 88

Aiming for perfection in chocolate coating through improved methods of tempering, enrobing and cooling, By L. Russell Cook, April, p. 37
 New process for continuous melting of crystalline sugar and its practical application in research and product development, By H. J. Von Drachenfels, May, p. 38
 Flavor of milk caramel as affected by composition, By P. G. Keeney, June, p. 54
 Enrobing and cooling innovations, By Gerhard Ridderbusch, June, p. 65
 Phase behavior of fats in confectionery coatings, By Fred Paulicka, June, p. 73
 Application of basic research principles to the development of improved dehydrated milk products, By M. J. Pallansch, June, p. 80

Listed by authors

Allen, Robert P.

Testing methodology for packaging materials, May, p. 29

Allured, S. E.

New system of handling coatings at Fannie May, Jan., p. 35

Bamford, H. F. with Gardner, Howat and Thomson

Use of polyglycerol polyricinoleate in chocolate, July, p. 36

Barrile, C. with Cone and Keeney

Study of salmonellae survival in milk chocolate, Sept., p. 34

Battlebury, D. B.

Manufacture of licorice, Dec., p. 33

Braun, Bert Kane

Financial Highlights, Jan., p. 21; Feb., p. 26, March, p. 20, April, p. 24; May, p. 24; June, p. 28; July, p. 18; Aug., p. 24; Sept., p. 18; Oct., p. 27; Nov., p. 20

Cakebread, Sidney H.

The shelf-life of high boilings: Part V, Jan., p. 42
 Determining recipes for high boilings through analysis: I, March, p. 36
 Determining recipes for high boilings: II, April, p. 32
 Determining recipes for high boilings containing milk, May, p. 48
 Chemistry of grained confections: II, Dec. p. 38

Carver, William S. with C. D. Meylan

Pressing of Cacao, Aug., p. 42

Cone, J. F. with Barrile and Keeney

Study of salmonellae survival in milk chocolate, Sept., p. 34

Cook, L. Russell

Aiming for perfection in chocolate coating through improved methods of tempering, enrobing and cooling, April, p. 37

Diebel, R. H., with Foster and Goepfert

Report on research into rapid detection of the presence of Salmonella, Oct., p. 57

Foster, E. M. with Diebel and Goepfert

Report on research into rapid detection of the presence of Salmonella, Oct., p. 57

Gardner, K. J. with Bamford, Howat and Thomson

Use of polyglycerol polyricinoleate in chocolate, July, p. 36

Hanks, William

Production and use of hard butter coatings, Sept., p. 30

Harshman, C. Dean

Treatment of waste water: Case study of Lucy Ellen Candy's program, Sept., p. 40

Howat, G. R. with Bamford, Gardner, and Thomson

Use of polyglycerol polyricinoleate in chocolate, July, p. 36

Hutt, Peter Barton

New survey to provide vital information on flavoring in certain types of candy, Nov., p. 46

Insalata, S. John

Candy and the law: Jan., p. 18; March, p. 27; April, p. 19; May, p. 21; June, p. 22; July, p. 22; Aug., p. 30; Sept., p. 22; Oct., p. 22; Nov., p. 18;

Keefe, William F.

Communication is important factor in smooth manufacturing operation, Feb., p. 36

Keeney, P. G. with Barrile and Cone

Study of salmonellae survival in milk chocolate, Sept., p. 34

Keeney, P. G.

Flavor of milk caramel as affected by composition, June, p. 54

Kinsella, J. E.

Functional chemistry of milk products in candy and chocolate manufacture, Oct., p. 45

CONTINUED

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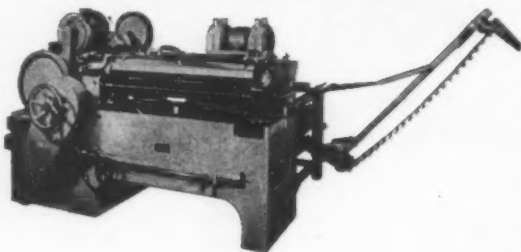
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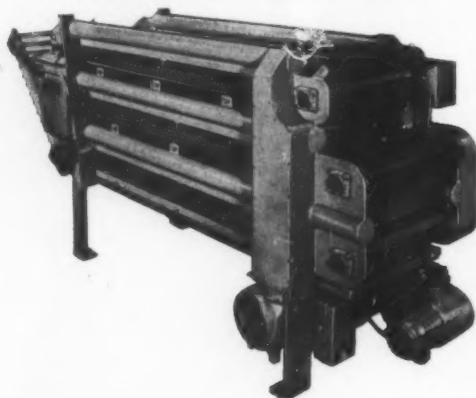
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Editorial Index Authors Listing

CONTINUED

McManus, Derek

Use of gas liquid chromatography in candy laboratories: I Feb., p. 31

GLC in analysis of confectionery fats and oils: Part II March, p. 34

Analysis of candy flavor by GLC: Part III, April, p. 88

Meylan, C. D. with William S. Carver

Pressing of cacao, August, p. 42

Pallansch, M. J.

Application of basic research principles to the development of improved dehydrated milk products, June, p. 80

Paulicka, Fred

Phase behavior of fats in confectionery coatings, June, p. 73

Parker, J. B.

Italy's candy export is increasing, Jan., p. 66

Petriv, Slavco

Cooperation builds a Conslab system, July, p. 25

Powell, Bryan D.

New developments in chocolate and confectionery in Europe, June, p. 46

Ridderbusch, Gerhard

Enrobing and cooling innovations, June, p. 65

Ruerhmund, Max E.

Coconut: Low cost, high versatility, Jan., p. 66

Saunders, Arthur

U.S. manufacturers may lose trade unless metric system is adopted, Feb., p. 41

Slawatycki, A.

Recipes and procedures for automatic lozenge production, Nov., p. 31

Stistrup, K.

Influence of emulsifiers on toffee, chocolate and coatings, Oct., p. 35

Szegvardi, Andrew

Newest methods of processing chocolate products, May, p. 34

Thomas, Dr. Alan

Report of the 1970 Codex meeting, Nov., p. 44

Thomson, A. F. with Bamford, Gardner and Howat

Use of polyglycerol polyricinoleate in chocolate, July, p. 36

Von Drachenfels, H.J.

A new process for continuous melting of crystalline sugar and its practical application in research and product development, May, p. 38

Woodroof, Dr. J. G.

Use of some less common nuts in candy, Aug., p. 37

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